





20% - -- Comparative Example A: Sucrose 18% Change of Modulus for Crystalline Hydrate Formers in Ice Cream 16% —∆— Example 1: Trehalose -@-Example 2: Raffinose 14% Cones at Different Moisture Contents 12% ootaor Figure 4soo 10% **%**8 %9 4% 2% % 0 200 1100 1000 900 100 400 300 009 500 800 700 Modulus (g/mm²)

Moisture Content (Wet Basis)

——— Example 5: Tapioca Dextrin (K4484) - ←- ·Comparative Example B: Sucrose —△—Example 3: 5 DE Maltodextrin Change of Modulus for Starch Hydrolysis Products in Ice Cream **Cones at Different Moisture Contents** $\overline{\times}$ Dot Pidule 1 Ston 米 1000 400 900 800 909 300 700 500 Modulus in g/mm2

Percent Moisture (wt basis)

9% 10% 11% 12% 13% 14% 15% 16%

%

1%

%9

2%

4%

3%

5%

1%

%

100

200

Hydrolysates (20 DE CSS) and Sucrose at Different Moistures Change of Modulus in Cones with a Combination of Starch

